

In the Claims:

Claims 1-16 (canceled)

17. (new) Soybean oil produced from soybeans by a solvent extraction free, caustic refining free, process comprising:

- a) heating said soybeans to at least 300°F;
 - b) mechanically pressing said soybeans to separate soybean oil from soybean meal;
- and
- c) heating said soybean oil to a temperature of from about 450°F to about 500° F under a vacuum to remove free fatty acids from said soybean oil.

18. (new) The soybean oil of claim 17, wherein said soybeans are heated to at least 300°F in less than about 60 seconds.

19. (new) The soybean oil of claim 17, wherein said soybeans are crushed while being frictionally heated to a temperature of from about 300°F to about 370°F.

20. (new) The soybean oil of claim 17, further including degumming said soybean oil following pressing.

21. (new) The soybean oil of claim 17, further including bleaching said soybean oil following pressing.

22. (new) The soybean oil of claim 17, including the step of crushing said soybeans while said soybeans are being heated.

23. (new) The soybean oil of claim 17, wherein said soybean oil is heated under a vacuum at a temperature of from about 460°F to about 480°F.

24. (new) Non-hydrogenated soybean oil having an improved frylife produced from soybeans by a solvent extraction free, caustic refining free, process comprising:

- a) heating said soybeans to a temperature of at least 300°F in less than 60 seconds;
- b) crushing said soybeans to form a mixture of soybean meal and soybean oil;
- c) pressing said mixture to separate soybean oil from said soybean meal; and
- d) heating the soybean oil to a temperature of from about 450° F to about 500° F

under a vacuum to remove free fatty acids from said soybean oil.

25. (new) The soybean oil of claim 24, wherein said soybean oil is degummed and bleached after pressing.

26. (new) The soybean oil of claim 24, wherein said soybean oil is crushed while frictionally heating said soybeans.

27. (new) The soybean oil of claim 24, wherein said soybeans are heated to a temperature of from about 315°F to about 335°F.

28. (new) The soybean oil of claim 24, wherein said soybeans are crushed while being frictionally heated.

29. (new) The soybean oil of claim 24, wherein said soybeans are crushed in less than 30 seconds, while being frictionally heated to a temperature of from about 315°F to about 335°F.

30. (new) The soybean oil of claim 24, wherein said soybean oil is heated under a vacuum at a temperature of from about 460°F to about 480°F.

31. (new) The soybean oil soybean oil of claim 24, wherein said soybean oil has a frylife of at least 30 fry cycles.

32. (new) Soybean oil having a C18:3 content equal to from about 6% to about 8% of total fatty acids, and a total trans fatty acid content of less than about 1%.